





Proudly features these  
pouring brands

J&B ..... 86 proof  
Old Charter - 10 year old ..... 86 proof  
Beefeater ..... 94 proof  
Smirnoff Silver ..... 90.4 proof  
Bacardi ..... 80 proof

*And Vintage:*

Varietal wines by the glass from  
premium California boutique  
vineyards.

**Chardonnay**

An elegant white wine with a graceful fullness of  
body and flavor

**Cabernet Sauvignon**

A rich, full bodied red that is  
complex and elegantly balanced

**Rose' of Cabernet  
Sauvignon**

A glowing rose colored wine with considerable depth and a dry  
lingering after taste

**IMPORTS**

**Blue Nun**

Well rounded fruitly

**Wan Fu**

Crisp dry

*Featuring this month*

hes shared by all. A good  
appetizer. After appetizers  
ring your main dishes keep  
m a different category. For  
nstead of two beef dishes.  
portions of four different  
ach dish. Finally, no dinner

ead of all Chinese cooking.  
eats, and abundant seafood.  
the true flavors in it's natural  
od and give it a crisp texture.  
yles and is noted for its stir-  
reparation of the ingredients.

s of its flavors and the sting of  
rs and Szechuan peppercorns.  
gy flavors intriguing and good.

lte delicacy. This style of cook-  
with sugar. Stir-frying is com-  
seafood is abundantly utilized.

region around Peking. Where  
s for the imperial banquets of  
sophistication.



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WHITE

101	Pouilly Fuisse Jadot (Vintage)	25.25
102	Wan Fu N/V	8.00
103	Moufon - Cadet (Vintage)	10.00
104	Santa Sofia Soave (Vintage)	8.00
105	Macon Blanc Village Jadot (Vintage)	16.00
106	Chardonnay Vose (Vintage)	20.00
107	Chardonnay Simi (Vintage)	14.00
108	Chardonnay Clos DuBois (proprietor's reserve '78)	24.50
109	Pouilly Fume Michel Redde (Vintage)	19.00
110	Fume Blanc Stemmler (Vintage)	15.75
111	Chenin Blanc Robert Mondavi (Vintage)	11.00
112	Blue Nun Sichel (Vintage)	9.25
113	Bernkasteler Badstube Kabinett (Vintage)	12.00
114	Gewurztraminer Sterling (Vintage)	10.50

SPARKLING WINES  
(Champagne)

201	Mumms Cordon Rouge (Vintage)	38.00
202	Bouvet Brut	18.75
203	René Lalou (Vintage)	85.50
204	Dom Perignon (Vintage)	117.00
205	Korbel Natural	19.75
206	Hanns Kornell Brut	14.50

RED

301	Beaujolais Villages JD (Vintage)	12.25
302	Cabernet Sauvignon B.V (Vintage)	15.25
303	Cabernet Sauvignon Simi (Vintage)	17.00
304	Zinfandel Sterling (Vintage)	12.75
305	Chateaufort du Pape Domaine de Mont-Redon (Vintage)	21.25
306	St. Emillion Trimoulet (Vintage)	24.00

ROSE'

401	Rose' of Cabernet Sauvignon Simi	8.75
402	Vin Rose' Lancers	9.00

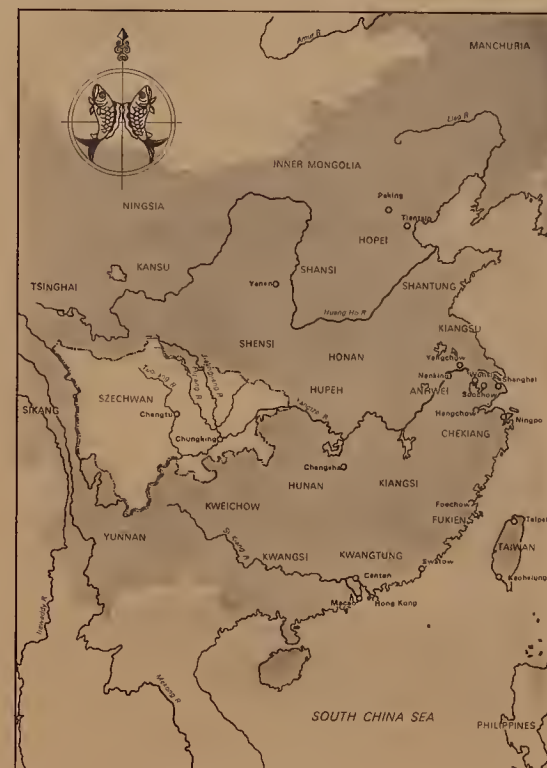
A Chinese family dinner consists of a variety of dishes shared by all. A good starter is one of our soups followed by either a hot or cold appetizer. After appetizers comes an assortment of your selected dishes. When ordering your main dishes keep in mind that it is better for each person to order a dish from a different category. For example, you might order one seafood and one beef dish instead of two beef dishes. For parties of eight or more we suggest ordering double portions of four different dishes, so that everyone will have an adequate portion of each dish. Finally, no dinner would be complete without dessert and hot tea.

**CANTANESE STYLE:** The most famous and widespread of all Chinese cooking. Known for its use of fresh garden vegetables, thin sliced meats, and abundant seafood. Choosing each ingredient at peak of the season enhances the true flavors in its natural state. Fast cooking is used to retain the natural color of food and give it a crisp texture. Cantanese cooking is definitely the least oily of regional styles and is noted for its stir-fried, roasted and steamed dishes. Emphasis is placed in preparation of the ingredients: trimming, cutting, dicing and mincing.

**HUNAN & SZECHUAN STYLE:** Known for the sharpness of its flavors and the sting of its spices, achieved by the liberal use of garlic, ginger, hot peppers and Szechuan peppercorns. One is shocked by the initial taste, then one finds the spicy, tangy flavors intriguing and good.

**SHANHAI STYLE:** A haute cuisine featuring dishes of exquisite delicacy. This style of cooking is characterized by generous use of Soy sauce combined with sugar. Stir-frying is comparatively slow and long. Dishes are gently spiced and indigenous seafood is abundantly utilized.

**MANDARIN STYLE:** The most refined cuisine from the region around Peking. Where for centuries the finest chefs were recruited to create dishes for the Imperial banquets of Mandarins. Mandarin cooking is notable for its subtlety and sophistication.



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The Wong Family  
and Staff

*Welcomes You to*

**TREY YUEN**  
**CUISINE OF**  
**CHINA**

*Before Dinner May We Suggest One of Our Famous  
Tropical Drinks or Your Favorite Cocktail.*

CHI CHI	creamy coconut and pineapple juice with a vodka base.
PINA COLADA	creamy coconut and pineapple juice with a rum base.
MAI TAI	dark rum and a blend of tropical fruit juice.
PINEAPPLE PASSION	rum and French Brandy is in this Hawaiian favorite.
NAVY GROG	Puerto Rican Rum is added to this citrus delight.
SINGAPORE SLING	an old favorite of gin lovers.
FOG CUTTER	Rum, Gin and Brandy in this daring tropical delight.
BLUE HAWAII	a blue pineapple?



## APPETIZERS

頭枱

EGG ROLLS .....	2.95
SPRING ROLLS .....	3.25
FRIED WONTON .....	2.95
CHINESE BARBECUED PORK .....	4.50
BUTTERFLY SHRIMP .....	4.50
CHINESE BARBECUED RIBS .....	4.75
SPICED CHICKEN WINGS .....	4.00

### APPETIZER PLATE..... 7.25

Egg Roll  
Barbecued Ribs  
Fried Wonton  
Barbecued Pork  
Butterfly Shrimp

### TREY YUEN PLATTER..... 12.50

Egg Roll  
Butterfly Shrimp  
Barbecued Ribs  
Fried Wonton  
Chicken Wings  
Barbecued Pork

## COLD APPETIZERS

冷盤

SMOKED FISH .....	4.25
SWEET PICKLE SALAD .....	3.50

## SOUP

EGG FLOWER .....	1.50
WONTON .....	2.75
WOR WONTON .....	2.95
HOT AND SOUR SOUP .....	2.50

## MEAT

肉類

### BEEF

#### GREEN PEPPER STEAK — (Cantonese) ..... 7.50

Tender slices of beef, sweet bell peppers and onion flavored with seasoned black bean sauce.

#### BEEF WITH CHINESE VEGETABLES — (Cantonese) ..... 7.50

Tender slices of beef sauteed with Chinese garden vegetables.

#### BEEF WITH BROCCOLI — (Cantonese) ..... 7.75

Tender slices of beef sauteed with broccoli spears and mushrooms.

#### BEEF WITH SNOWPEAS (Cantonese) ..... 8.25

Tender slices of beef sauteed with snowpeas, water chestnuts and mushrooms.

#### BEEF WITH OYSTER SAUCE — (Hong Kong) ... 8.50

Slices of tender beef, green onion, sauteed with oyster sauce.

#### SZECHUAN SPICY BEEF — (Szechuan) ..... 8.50

Tender slices of beef stir-fried in a spicy Szechuan Pepper Corn sauce with shredded vegetables and scallions. (Hot)

#### MING STEAK — (House Specialty) ..... 9.25

Tender slices of steak, cooked with white onions in our own special Cantonese sauce.

#### RAINBOW BEEF — (Cantonese) ..... 8.50

Shredded tender beef, sauteed with black mushrooms and seasonal Chinese vegetables over rice noodles.

#### STEAK KEW — (Cantonese) ..... 11.95

Diced cubes of rib eye steak, sauteed in wine sauce, combined with mushrooms, crisp water chestnuts, garden snowpeas and Chinese vegetables.

#### SADAY BEEF (Formosa) ..... 8.50

Tender slices of beef sauteed with onions in a Saday sauce. (Which is a blend of Chinese herbs and spice.)

### PORK

#### KING DO PORK — (Peking) ..... 8.50

Meaty ribs are first deep-fried then lightly stir-fried with a tangy Red Sauce.

#### SWEET AND SOUR PORK — (Cantonese) ..... 7.50

Cubes of boneless pork deep fried in batter smothered in our special sweet and sour sauce.

#### ALMOND PORK — (Cantonese) ..... 7.50

Diced of B-B-Q pork blended with fine diced vegetables. Garnished with almonds.

#### ROAST PORK WITH SNOWPEAS — (Cantonese) ..... 7.95

Slices of B-B-Q pork sauteed with snowpeas, water chestnuts and mushrooms.

#### TONG—CHO PORK — (Szechuan) ..... 8.75

Cubes of boneless pork, deep fried in batter, then sauteed with garlic, in a sweet hot pepper sauce.

#### THE FOUR HAPPINESS — (Hong Kong) ..... 9.95

Slices of B-B-Q pork, beef, shrimp, chicken and Chinese vegetables. All in an exotic gourmet sauce.

#### CHOW — MEIN — (Cantonese) ..... 7.25

Original Cantonese pan-fried noodles topped with threads of barbecued pork and shredded vegetables.

## FOWL

家禽類

### CHICKEN

#### MOO GOO GAI PAN — (Cantonese) ..... 7.75

Sliced breast chicken, stir-fried with snowpeas, mushrooms, crisp water chestnuts and fresh Chinese vegetables.

#### ALMOND CHICKEN — (Cantonese) ..... 7.50

Sauteed chicken blended with fine diced vegetables garnished with almonds.

#### BONELESS CHICKEN — (Cantonese) ..... 7.75

Deep fried boneless chicken topped with blended Chinese vegetables.

#### MANDARIN CHICKEN — (Cantonese) ..... 7.75

Deep fried boneless chicken served on a bed of lettuce and topped with a golden brown sauce. Garnished with green onions and crushed almonds.

#### CURRY CHICKEN — (Cantonese) ... 7.95 7.95

Sliced breast of chicken sauteed with onions and sweet bell peppers in a rich curry sauce.

#### HOT PEPPER CHICKEN — (Szechuan) ..... 7.95

Sliced breast of chicken sauteed with sliced onion in a Szechuan sauce. (Hot)

#### SEE JEW GAI — (Cantonese) ..... 7.95

Sliced Breast of Chicken pan cooked with sweet bell pepper and onion. Flavored with seasoned black bean and hot pepper (hot).

#### TUNG GOO GAI KEW — (Cantonese) ..... 7.95

Sliced breast of chicken stir-fried with imported Chinese black mushrooms and assorted crisp vegetables in a wine sauce.

#### PRESIDENTIAL CHICKEN — (Szechuan) ..... 7.95

Slices of breast chicken sauteed with imported straw mushrooms and roast peanuts in a spicy Szechuan sauce. (Hot)

#### LEMON CHICKEN — (Cantonese) ..... 8.50

Pan fried golden brown boneless chicken topped with a lemon sauce.

### DUCK

#### WAR SUE OPP (Half) (Cantonese) ..... 10.50

Tender duckling partially deboned. Deep-fried to a golden brown. Topped with your choice of sauce.

#### SMOKED—TEA DUCK (Half) (Szechuan) ..... 10.95

Tender Duckling smoked with tea leaves in a smoke oven, deep-fried to a golden brown just before serving.

#### MANDARIN PRESS DUCK — (Cantonese) ..... 7.50

Pressed Duck served on a bed of lettuce and topped with a golden brown sauce garnished with green onions and crushed almonds.

#### TREY YUEN ROAST DUCK (Whole) ..... 23.00

Barbecued duck in our special seasoning (2 Day Advance) (Serves Two or Four)

## SEA FOODS

海鮮類

### SHELL FISH

#### SWEET AND SOUR SHRIMP — (Cantonese) .... 7.95

Golden fried shrimp smothered with our special sweet and sour sauce.

#### SHRIMP WITH LOBSTER SAUCE — (Cantonese) ..... 7.95

Shelled fresh shrimp with minced pork and onions cooked with seasoned black beans and dash of garlic. Then blended in a sauce egg sauce with its garnish of chopped green onions.

#### LOBSTER CANTONESE — (Cantonese) ..... Seasonal

Shelled lobster with minced pork and onions cooked with seasoned black beans and dash of garlic. Then blended in a sauce egg sauce with its garnish of chopped green onions.

#### LOBSTER KEW — (Cantonese) ..... Seasonal

Cubes of lobster, sauteed in wine sauce, combined with mushrooms, crisp water chestnuts, garden snowpeas and Chinese vegetables.

#### SHRIMP HONG SUE — (Cantonese) ..... 7.95

Golden fried shrimp topped with Chinese vegetables.

#### TONG—CHO SHRIMP — (Szechuan) ..... 8.75

Golden fried shrimp sauteed with garlic, in a sweet hot pepper sauce.

#### SCALLOPS IMPERIAL — (Cantonese) ..... 9.50

Sauteed Eastern scallops cooked with our line cut vegetables, imported straw mushrooms and water chestnuts.

#### SHRIMP KEW — (Cantonese) ..... 9.75

Shelled shrimp, sauteed in wine sauce, combined with mushrooms, crisp water chestnuts, garden snowpeas and Chinese vegetables.

#### CRYSTAL SHRIMP — (Cantonese) ..... 9.75

Shelled shrimp sauteed in oil, then cooked with line wine sauce. A technique perfected by our chef.

#### CURRY SHRIMP (Cantonese) ..... 9.75

Shelled shrimp sauteed in oil, then cooked with line wine and with a touch of rich golden curry sauce.

#### HUNAN SHRIMP (Hunan) ..... 9.75

Shelled shrimp sauteed in oil, then cooked with line wine and Hunan style sauce (Hot)

#### TREY YUEN SOFT SHELL CRAB Seasonal ..... 10.50

(2) Lake Ponchartrain soft shell crabs topped with our famous Tong Cho sauce.

#### SADAY SQUID (Hong Kong) ..... 7.50

Marinated Cuttlefish sauteed with onions and hot peppers in a spicy Saday sauce.

### CHINESE DISHES

FRIED RICE		EGG FOO YOUNG	
Shrimp . . .	4.75	Shrimp . . . . .	6.25
Beef . . . . .	4.75	Chicken . . . . .	6.25
Roast Pork . . .	4.50	Roast Pork . . . . .	6.25
Special . . . . .	5.25	Vegetable . . . . .	6.25

### VEGETABLES

SAUTEED FANCY VEGETABLES . . . . .	6.25
SNOWPEAS WITH WATER CHESTNUTS . . . . .	6.25
MUSHROOMS IN OYSTER SAUCE . . . . .	6.95

### DESSERT

LOTUS BANANA . . . . .	1.50 Each
ICE CREAM (Heagen-Dazs) . . . . .	2.00 Dish

### COMPLETE CHINESE FAMILY DINNERS

DINNER FOR TWO (Choice of any two entrees) . . . . .	23.00
DINNER FOR THREE ( Choice of any three entrees) . . . . .	34.50
DINNER FOR FOUR (Choice of any four entrees) . . . . .	46.00
Add an entree for each additional person . . . . .	11.50

Saday Beef  
See Jew Gai  
King Do Pork  
Curried Chicken  
Almond Chicken  
Boneless Chicken  
Moo Goo Gai Pan  
Hot Pepper Chicken  
Mandarin Duck or Chicken  
Shrimp with Lobster Sauce

Almond Pork  
Beef with Broccoli  
Green Pepper Steak  
Beef with Oyster Sauce  
Fancy Sauteed Vegetables  
Beef with Chinese Vegetables  
Sweet and Sour Pork or Shrimp  
Shrimp, Chicken or Pork Fried Rice  
Egg Foo Young Pork, Shrimp or Chicken

DINNER INCLUDES: Egg Flower Soup, Egg Roll, Chinese Tea, Steamed Rice.  
DESSERT — Fortune Cookies

ORDERS PREPARED IN CONTAINERS TO TAKE OUT

MINIMUM PER PERSON . . . . . 8.00  
NO SEPARATE CHECKS PLEASE!

### BEER

#### ON TAP

Heineken . . . . .	1.25
Michelob . . . . .	1.00

#### BOTTLES

Tsing-Tao (China) . . . . .	1.75
Miller Lite . . . . .	1.00

It is our intention that our chefs and staff offer you the finest quality ingredients and pleasurable service. All entrees are cooked to order utilizing authentic techniques.

We hope that your evening at Trey Yuen will be an enjoyable dining experience. If you have any comments or suggestions, please feel free to direct them to any of our management staff.

Thank You



All Major Credit  
Cards Accepted



